

Thai Style Salt Cod Salad

Ingredients:

4 tbs sesame oil

6 ounces cod fish (fresh, frozen or desalinated salt cod-all will work)

4 green onions, washed sliced

1 ripe plus tomato, cored, diced

4 large CA garlic cloves (I use Christopher Ranch)

1 inch piece of ginger, finely minced

2 tbs lemongrass paste (buy in tubes then store frozen)

Coconut Sauce:

8 ounces full fat canned coconut milk (I store cases of this stuff

2 tbs Tamari soy sauce

2 tbs Thai fish sauce

1 tbs toasted sesame oil

1/8 cup coconut sugar

2 tbs spicy red chili paste (I store 10 jars of this stuff then cycle thru it and replace)

juice of 1 lime

7 tbs (roughly) of chopped cilantro (save 2 tbs for salad)

1/2 tsp white pepper (no substitutions please :)

Method:

Add 2 tbs sesame oil to skillet, cook cod fish over medium high heat, then set aside to cool.

Add remaining sesame oil, then toss in green onions, garlic, ginger and lemongrass pasta, cook for 2 minutes, set aside to cool

In a sauce pot add all the ingredients at once, bring to boil, reduce heat to simmer, cook total of 5 minutes. Set aside to cool

Assembly:

To a large work bowl add cooked aromatics, diced tomato, cilantro and cooled cod fish, mix well without breaking up the fish too much.

Serve alongside Jasmine rice, add cooled coconut sauce for garnish.